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EDITOR AND PROPRIETOR

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HIGHLAND SOCIETY'S CATTLE SHOW.

At the meeting of this Society early in October, a very large party of farmers, noblemen and gentlemen sat down to dinner. From the speeches made on the occasion, which were very numerous, we extract the following from the "Aberdeen Herald" as touching upon points of interest.

Mr. HERIOT, of Ladykirk, rose and read an essay on the question, "How far is it a wise and prudent measure to cultivate so largely the short-horn breed of cattle to the risk of the entire loss, or at any rate to the deterioration, of the fine native breeds of cattle?" This essay was merely historical, but evinced a great deal of research, and also of practical knowledge of the rise, progress, and present state of the cross-breeds, both in Scotland and England. According to this essay, when Teeswater crosses were first introduced to the north of Scotland, farmers were not so well acquainted with the system of the quality of the meat as they are now—that is, they did not know much about the virtues of *touching*, and as a matter of course, their *handling* of the cattle was none of the best. By-and-bye, however, they got over this difficulty, and then they began to find out that the Teeswater crosses, however pleasing to look upon, felt rather *diffy*—that was, just like the "sham my leather." (A laugh.) Mr. Heriot then traced the introduction of the Galloway bulls, and corrected what appeared to be an error on the part of Earl Spencer, who, in an article in the *English Journal of Agriculture*, had stated that "most valuable crosses had been got out of a Galloway bull and Durham cow;" the fact being that the crosses in question had been out of a Galloway bull and a short-horned cow. But even in this cross, however advantageous it might have been thought at first, he supposed that by this time the stain was nearly washed out, and he believed that breeders generally kept as clear of it now as they could. From the history of the whole Mr. Heriot concluded that after the first cross the quality became deteriorated; that a second cross was not advantageous; and, consequently, farmers in the north of Scotland, at any rate, would consult their own advantage by encouraging the native breed. Mr. Heriot's essay was received with much approbation.

Mr. CRAIG, of Kirtou, also spoke to this question. He said he had drawn up some observations on the subject of the short-horn breeds, which he would read to the meeting. Mr. CRAIG then read an essay deprecating the system of crossing, which, he contended, must deteriorate the native breeds. The rage over all Scotland was to cross the cows and heifers of the Scotch breeds of all sorts with the short-horn bulls. The consequence of this, he said, parties will see their error when it is too late, as the hardy breeds of Galloway, Fife, Angus, Aberdeen, and the West Highlands, will be gone and the whole of Scotland, from John o'Groats to Berwick, not excepting the Isle of Skye, will be filled with a mixed and spurious race of cattle. The first cross will in most cases be large and handsome; but then, from the neglect that must ensue (it has already begun) of keeping bulls of the native breeds, the supply of pure Scotch cows and heifers must run out, and the consequence will be that people must and will breed from the crosses; and it is generally allowed that a second cross is a failure. What then will happen? In a few years nothing will be found in Scotland but a mixed and bad breed of cattle. Many people say they can breed from short horned cattle; so they can, but will that be for their interest? The short horn-breed is soft, delicate, and liable to many casualties, which Scotch cattle are not; and at the same time the former requires superior keep and are not so fit to travel the roads. Some again say, we do not want them to travel, as we can now send them to market by sea. Many cannot do this; and, besides, the whole cattle in Scotland cannot be fattened at home for London and the other large towns; and let it be kept in mind that short-horned cattle, or even crosses from them, are very inferior beef, generally selling at 1s. 6d. to a stone less than the fine-grained and beautifully-mixed beef of Scotland. Earl Spencer, who is allowed to be one of the best breeders of England, has a herd of very fine animals of that description, but how are they kept. Why, they are fed, groomed, and clothed like race horses; and it is very questionable if there are many farmers in Scotland disposed to be at that expense, and if they were so inclined, would it not be wiser to give the extra feeding to the best Scotch cattle, which invariably fetch a higher price per stone at market? Mr. CRAIG then argued that the English do not run so much upon crosses

as we do in Scotland, though the climate there is much better suited to the breed. Short-horn cattle are to Scotch cattle something as Leicester sheep are to Cheviot sheep. Now, there is not Cheviot farmer who knows his business in the Highlands of Scotland but would say that by crossing his hardy Cheviot ewes with the finest and highest-bred Leicester rams his stock would be ruined, and his own ruin would soon follow. (Cheers.) Mr. CRAIG concluded by urging attention to the subject, as the whole of Scotland might soon feel the bad effects of the measure.

The Marquis of TWEEDDALE, in reference to Mr. CRAIG's remarks on the aversion of farmers in the north of Scotland to cross their Leicester with the Cheviot breeds, begged to ask how many such farmers he knew were in Scotland?

Mr. CRAIG, in reply, said he did not believe there was one Cheviot farmer in the north of Scotland who would have a single drop of Leicester blood in his stock if he could avoid it. If there was any such blood amongst their sheep it was by accident.

The Marquis of TWEEDDALE—Where did they get the tips originally?

Mr. CRAIG—From the Cheviot mountains.

The Marquis of TWEEDDALE—Just so. I agree with Mr. CRAIG, however, in every thing he has said; all I wanted was to let it be understood that there is no such thing as pure blood among the flocks in the north.

Mr. WETHERALL, the well known agricultural auctioneer in Yorkshire, called Mr. CRAIG's attention to his remark about the way in which Earl Spencer fed his cattle, and asked—Pray, Sir, did you say that on your own knowledge?

Mr. CRAIG—Not on my own knowledge, but on information from a most respectable source.

Mr. WETHERALL—Is your informant present?

Mr. CRAIG—He is not.

Mr. WETHERALL—Then I beg to state, from my own personal knowledge, that Earl Spencer's cattle are fed in the ordinary way, and not in the slightest degree according to the information Mr. CRAIG has received.

Mr. WOOD, Durham, corroborated this statement, and added that it was consistent with his knowledge that there was no stock less pampered than Earl Spencer's.

The CHAIRMAN then called Mr. DUDGON to speak to the second question—"Whether it would be better to feed sheep fat for market, or bestow the extra keep raised in this northern district of the country upon the young stocks; and how far crossing different breeds of sheep may be carried on with advantage?"

Mr. DUDGON argued that the crossing different breeds of sheep might be practised to much advantage, and carried farther than it has been hitherto, when greater attention is paid to wintering. He was decidedly of opinion that the best stock of Cheviot in the north had already a share of Leicester-shire blood, and to this they are indebted for their superiority in carcass, wool, and propensities to fatten. As sheep-walks vary in their qualities, so would the stock vary; while what he ventured to assert might be adopted with advantage on the best grazings, probably, in a general point of view, judicious crossing of the Cheviot stocks by that kind of tips from different flocks may be the most eligible; and on the interior or widest ground the black faced or hardy mountaineers, pure or crossed, would probably pay better than any other.

Mr. HORNE, of Langwell, W. S., Edinburgh, also spoke to this question. He alluded, in the outset, to the causes which had increased the demand for fat sheep—particularly conveyance by steam—and then stated that he agreed in most points with Mr. DUDGON. He concluded by advising the farmers to preserve carefully their breeding stock, and proportion their keep so as to prevent the necessity of turning the sheep on the pasture at a time when it was naturally scarce. With regard to black-faced sheep, he believed that all who had them, and were aware of what they were about, were taking care never to exceed the first crosses.

Mr. SIM, Drummond, remarked on Mr. HORNE's speech that it would only admit of partial application, inasmuch as it was quite impossible for many farmers to keep their sheep at home at all times.

Mr. HORNE, in explanation, admitted this to be the fact, but added that the farmer would find it more to his advantage to keep his hogs at home than to send them to market in a bare state.

The CHAIRMAN—We are willing to hear explanations, but we cannot allow any discussion on the question.

The Duke of RICHMOND then rose, and was greeted with loud and long continued cheering. After alluding to the business of the evening in a rather serious strain, he joyfully remarked upon the schoolboy proverb, "Jack can't always work, but must have some little play," and craved a bumper to "The Highland Society of Scotland, and may it ever be productive of the best interests of agriculture." [Cheers.] He begged now, as a Highlander, it would permit him to be one—[Renewed and prolonged cheering]—to ask the Highlanders to show their Lowland friends present how they could drink the toast with Highland honors. His Grace remarked that agriculture was a question which affected the world at large; and as the Highland Society of Scotland had perhaps done more than any other institution to promote its extension and improvement, it therefore was de-

serving of Highland honors; and, in drinking it thus, he hoped their Lowland neighbors would learn how they best could drink this national toast. [The toast was drunk accordingly, all the company standing with one foot on their chairs and the other on the table. This is what is called Highland honors; and certainly, if this is what the Celts understood to be a "leste elevated," the system has been sadly misused, for now-a-days it puzzles the majority of most dinner parties to get off their seats after the third tumbler, instead of getting on the table. Here, however, all the company got aloft in capital style.]

The CHAIRMAN then rose and craved a bumper, and in a few complimentary remarks, proposed "The health of the Duke of Richmond, our newly-adopted Highlander." [The toast was drunk with great cheering.]

From the Mississippi Farmer. FOOD FOR HOGS.

In the last Farmer, over the signature of "An Inquirer," the attention of the public is directed to some of the articles which may be raised as food for hogs. This is one of the most important items in farming; and I would gladly see the experience of our old planters on the subject, given to the public. To be able to raise our stocks of hogs in good order, without feeding on an article costing so much labor as corn, is certainly a great desideratum—yet one which I am persuaded could be measurably attained, were the proper attention and pains given to the subject. It is merely as *hints* which I hope may elicit more satisfactory communication, that I propose to give to the readers of the Farmer the remarks which follow.

One of the *cheapest* articles which can be raised, as food for hogs, a little experience has proven to me to be the common *ground artichoke*. This sweet and nutritious root is so prolific in our climate that it may be produced abundantly with no other trouble than that of planting it. Indeed so thrifty and hardy is it known to be, that I have heard several farmers insist that it yielded better without, than with cultivation. It may be propagated either by the seed or the root, though by the root most speedily and safely. On an examination of one of the roots, it will be found covered with germs, or "eyes," and from each, if planted separately, there will spring a stalk. Hence one of the roots may be cut into a great number of small pieces for planting; and from the rind pared off by the cook when the vegetable is used for the table, (where it is very fine) the plant will spring as well as from the whole root. The manner of producing the artichoke which I would recommend—although a very slovenly one—is that the farmer would plant with it in the spring the corners of his fences and the waste spots through his fields. By this means, with no further pains whatever, except (of course) to keep his fields closed, there will be produced by the fall, when he opens his farm to his stock, enough of these roots to keep his hogs in food through the winter. Nor would there be a necessity for replanting in the succeeding spring; for though hogs are remarkably fond of the artichoke, and will root to a considerable depth for them, yet they seldom exterminate them from a spot on which they have once taken hold; and the young plants often spring up on the succeeding spring after all their depredations, thicker than ever. The artichoke is so productive that nearly half a bushel of roots may sometimes be gathered from a single stalk.

Another excellent plant for hogs, and one easily cultivated, is the *pindear* or *gouber pea*. [ground pea.] The yield of this pea is most astonishing, being at the rate of from six to eight hundred bushels to the acre, if properly cultivated. A venerable and experienced planter of Madison county, Maj. VICK, as I have understood, has been for a number of years practicing what can not but be an excellent system in the cultivation of this plant. He plants it with his corn, between the hills, and after the same cultivation, leaves it on a roughed to turn his hogs upon in the fall. The advantages which I conceive this pea to possess over any others, are these: it is more productive; it does not rot on the ground (as the pea forms itself on a stem which runs under the ground; and, what is of great moment to many of us who have thin lands, the rooting of the hogs for the pea turns under the grass and the vines which make a fine manure; besides which this rooting is almost as good as the following so much esteemed in the best farming sections of the world, and leaves the ground mellow and loose and in a fine state for the succeeding crop. If Maj. VICK will give to the public through the columns of the Farmer, the results of his experience, I have no doubt the attention of many of our citizens would be beneficially directed to this plant.

I have also heard the planting of slips of the yam potato in the same manner (with corn) spoken of; and it doubtless would produce many of the same advantages, as it is known that few growths are more manuring, on being turned in, than potato vines.

But from all accounts, I have no doubt but far the most abundant and cheap food we could raise, not only for hogs but for almost every other kind of stock, would be the *carrot*. It is said to suit best in a light sandy soil, and do nearly all the excellent roots, and would therefore do well in our country. The yield has been known to be upwards of eight hundred bushels to the acre, and two hundred is as low as the most indifferent soil and cultivation are said to

produce. In the 15th vol. of "The Library of Entertaining and Useful Knowledge," published at Boston, there is a strong recommendation of this vegetable, from which I make the following extract:

"Besides their use as human food, carrots are in some places grown largely for the consumption of stock, especially for horses. It is affirmed that cattle which have at once tasted them, usually prefer them so much to turnips as with difficulty to be made to return to the latter. The milk of cows fed on carrots never acquires any unpleasant flavor, while at the same time the quantity produced is increased. Calves thrive admirably, and bullocks are speedily fattened on this food. Carrots are equally beneficial as nourishment for sheep, and are devoured with activity by swine. In the short space of ten days a lean hog was fattened by these roots, having consumed during that period 196 pounds. Its fat proved very fine, white and firm, and did not waste in the dressing. Horses receiving no other sustenance, perform their work as usual without any diminution of their sleekness."

As a demonstration of the vast productive and nutritive strength of the carrot, the following from the same article is also added:

"A Parlington in Yorkshire the stock of a farm, consisting of 20 work horses, four bullocks, and six milch cows, were fed, from the end of September to the beginning of May, on the carrots produced from three acres of land. The animals, during the whole of this period, lived on these roots with the addition of only a very small quantity of hay; and thirty hogs were fattened on the refuse left by the cattle."

How immensely are we behind the scientific farmers of the older parts of world in thrift and economy! and how dearly are we paying for our neglect of these things! Among us if a farmer were asked to support the above stock, if he pursued the usual course, he would perhaps plant the three acres in corn alone, or with the addition of a few rind peas or pumpkins; and with good cropping and his utmost thrift, the produce would scarcely sustain the horses alone one third of the above time.

It will be perceived that all the articles of food for hogs above referred to, are fall and winter fruits. Unless they are gathered and preserved, we will still be without a cheap food during the spring and summer. To supply this gap, I must confess I know of no good substitute to the rye, clover, and grasses of the North; and to them we should turn our attention as speedily as possible. I fear the melons and cymbings, &c. suggested by "An Inquirer," could not be produced sufficiently early to take their place to any great advantage. J. J.

[NOTE.—As we have not had an opportunity of seeing the author of the foregoing communication, and as we prefer that the name should accompany any original article in our paper, we take the liberty of stating that it is from the pen of the same gentleman that prepared the able address promulgated last summer by the Raymond Agricultural Society, Joh. Jenkins, Esq., one of the Representatives elected from this county to the Legislature.—Ed. Miss. Farmer.]

GOOSE WHEAT.

Mr. Isaac Babcock, of Rush, has presented us with a small quantity of Goose Wheat in the head, raised by his son H. M. Babcock. This wheat has but recently become known, and is attracting considerable attention among farmers. It is remarkably productive. Often yielding from 50 to 75 bushels from an acre. Mr. B. counted one hundred and ninety grains from one stalk.

This kind of wheat is said to derive its name from the fact that a very few grains of it were found in the crop of a wild goose that was shot a few years since near the head of Lake Champlain. The wheat was noticed to be of a peculiar quality, was sown, and from those few grains have come all that we now have in the country. Buffalo Com.

From the Mississippi Farmer. THE ART OF CURING BACON.

Messrs. Editors:—It is conceded by all, that the people of Eastern Virginia excel all others in the art of curing bacon, and this reputation is strictly founded upon truth. And yet there is no good reason why it should be so, for I made as good bacon here last year as I ever made in old Virginia. The people of Kentucky, Ohio and Tennessee do not make it as well, nor ever will, until they adopt the Virginia method, and every part of that method; for, to dispense with any one of the requirements, although some appear frivolous to the inexperienced, will prove certainly fatal to your bacon, if intended for the palate of a connoisseur. As the bacon making season is near at hand, I propose to furnish our readers with the most approved method as practiced in the Tuckahoe region of that renowned commonwealth.

In the first place then, let your hogs be well fed on corn; for it is impossible to make good bacon out of lean or mast meat.

It is very desirable that your hogs be killed by the first of January, if the weather suits, as you will thereby have time enough to salt and smoke your meat before the warm weather sets in. At all events, have them in readiness to be killed the first suitable weather after that period.

Unless the weather should be very cold when you kill, it will be prudent in this climate, to let your hogs remain suspended in the open air the whole night succeeding

their slaughter. This will insure their being chilled to the marrow.

You can have nothing better to salt your meat down in than troughs made of the largest pine trees. Hogheads answer very well, but barrels do not answer at all, as it is impossible to pack whole joints away in them without leaving large vacant spaces, which will prevent the brine from rising over the meat: a thing that is absolutely essential in this climate.

Your trough should be placed upon a perfect level, which can be done readily by pouring a gallon of water into it, and then wedging up the lowest end until the water is dispersed over the whole bottom.

As soon as your meat is cut out, (which every owner of hogs must be presumed to know how to do,) have two heaping tea-spoons full of pulverized salt per rubbed upon the fleshy side of each joint, and one tea-spoon full upon every neck, chine and jowl.

Then rub your meat well with salt, (Turk's Island pretty well beaten, or pulverized, is the kind I use,) beginning with the hams. These should be placed in the bottom of the trough, as closely fitted into each other as possible, (and they may be made to do it perfectly,) with the fleshy side up. When you shall thus have covered the whole bottom of the trough with hams, sprinkle a plenty of salt over them. Do not be afraid of using too much salt. The meat can only absorb a given quantity in a given time, and whatever remains can be used for salting pork, &c. A bushel of salt to 800 lbs. of pork is the rule in Virginia, but I think it prudent to use more than that in this latitude. You will thus put in course after course of hams until the trough (or hog-head) be one-third filled;—then appropriate another third of the trough to shoulders, and the remaining third to middlings, chines and jowls. These can be filled up a foot above the edges of the trough. The skulls and other bloody parts should be salted separately.

If the weather should prove favorable, your meat will, in the course of a week, settle down very considerably, and the brine formed by it will rise above the highest course of joints. I think you need entertain no fears for its safety after this happens. Should the weather become very warm, however, fifteen days after the salting, it will be prudent to see that no flies are about it; and even to displace some of the middlings so as to enable you to see one of the shoulders. Should this, and the brine prove pretty cold to the hand, and the joint appear to be attaining considerable firmness, disturb it no further. But, on the contrary, should the brine be warm and the joint spongy, your meat will be in great danger. It will then have to be spread out and the bone extracted. With good management, however, I believe this state of things will hardly ever come to pass.

At the expiration of three weeks, all the middlings and smaller pieces may be strung and hung up in your smoke house; and at the expiration of four weeks the joints may be taken out and strung. Splits of white oak make the best strings for this purpose that I have ever seen tried. After this is done, let each joint be very well rubbed with the ashes of hickory wood, and then hung up carefully with as much of the ashes adhering to the joint as possible.

It is very desirable that your smoke house be both large and high; otherwise, the heat of the fire may raise the temperature to such a degree as to injure your meat very seriously. I have frequently known bacon to be effected in this way. If your smoke house be built of logs, let it be perfectly well chinked and daubed with clay, and the roof be rendered as tight as convenient; otherwise the smoke will escape too rapidly.

Have a hole dug in the centre of your smoke house 18 inches deep by three feet square, in the bottom of which the smoke must be made; and upon the joints, immediately over this hole, should be placed a platform, 5 or 6 feet square composed of slabs. The object of this is to prevent the heat of the fire from affecting the meat immediately above it.

Hickory wood chips is the best material to smoke with; a peck to a half bushel being sufficient for a day. These chips should be rendered very damp in order to prevent their burning too freely. A smoke is made by placing two chunks in the bottom of the hole, with their fire ends lapped together, the chips poured over them, and the whole covered three or four inches deep with damp saw-dust. This last is absolutely necessary to prevent the fire from burning too freely. Indeed I consider saw dust (any kind will do) so essential in this process, that I would send 50 miles for it rather than attempt to make bacon without it. The smoke should be kept up throughout the day, but be permitted to go out at night, lest the temperature of the house be too much raised.

At the expiration of two weeks the jowls and chips must be taken down and put into barrels, or something else, as they would be injured by being exposed longer to the smoke. One of them will then be found to make a very excellent and convenient dish, especially if boiled with turnip-tops.

At the expiration of three weeks the middlings must be taken down and secured in like manner from the further influence of the smoke.

With regard to the joints, it is very difficult to smoke them too much, and they may, therefore, be continued under this process as late a period in the spring as may be

thought consistent with a due regard to their safety from the depredations of the skipper fly.*

Whenever your joints may be considered as sufficiently smoked they must be taken down and packed in hogheads, barrels, &c. with the ashes of hickory wood;—the method of packing to be very much the same as in the salting process; except that, as the packing in ashes is designed in part to protect the meat from the ravages of skippers, bugs, &c. a more liberal use of the ashes must be resorted to than of the salt. Let the layers of meat be well separated by the ashes (say half an inch at least, but as much more as you please), and all the space not occupied by the meat should be occupied by the meat should be occupied by the ashes—the topmost joint being covered at least two inches deep. Such bacon will keep as long as you desire.

Yours, respectfully,
THOS. S. DABNEY,
Hinds County, 8th Dec. 1839.

* With regard to these destructive insects, it is thought by many that a free use of the pods of red pepper, in the smoking process, will greatly retard their operations, if not expel them from a smoke house. It is worthy of trial, but I do not give it as the result of my experience. T. S. D.

EXTRACTS FROM JUDGE BUEL'S ADDRESS.
Before the Farmers' and Mechanics Society, of New-London County.

The alternating system of husbandry has not obtained among us that consideration which its importance demands. It is well known that ordinary lands will not bear a succession of the same crops without a successive diminution of product; and that if grain, grass, and roots, are alternated or succeed each other, the decrease of fertility is much less apparent. This is ascribed to the well authenticated fact, that different plants exhaust different fertilizing properties of the soil, or, in other words, that each species, requires a specific food, which other species do not take up. It is now generally conceded that wheat will not do well in a soil which has no lime in its composition—that clover and lucerne require gypsum—that flax cannot be raised on the same ground oftener than once in six or eight years, with advantage. These facts are explained upon the ground that, in analyzing wheat, it is found to contain lime; clover, on analysis, has yielded gypsum at the rate of four bushels to the acre—and the position is, that a crop of flax exhausts the soil of some property essential to its perfection, which it takes time to restore. The crops can derive these supplies from no other source than the soil; and if the supplies are not there, the crop will be either deficient or defective.

There is still another reason to offer for alternating crops. The soil if in grass, becomes annually more hard and compact; the roots are consequently restricted in their range for food; the heat and atmosphere become partially excluded, and the decomposition of vegetable food is arrested. The consequence is that the finer grass gradually disappears, or runs out, as it is termed, and the grass crop gradually diminishes. If ploughed and cropped occasionally with roots, these inconveniences are obviated; the soil is broke and pulverized, and rendered pervious to solar and atmospheric influence, and the vegetable food which it contains is thereby rendered soluble; and if manure is giving to the tillage crops, as it should and can be once during the course, the soil will become renovated and fitted again to receive the grass seeds, with the prospect of a greatly increased burden of hay.

The grasses are, however, not the only system of crops that are improved by the alternating system of husbandry. The tillage crops, in turn, are alike benefited, not only from the advantages of change, which I have endeavored to point out, but from the vegetable matters of the straw, which, instead of remaining in a measure dormant and useless, are decomposed and become the active food of the crop; while the root crops by their pulverizing influence upon the soil, improve it mechanically and chemically, for both grain and grass.

As a general remark, it may be said, that labor and capital can be expended in no way more profitably by the farmer, than by enriching his lands. God has given to us all the elements of fertility, of plenty, and happiness. He has given to man the capacity of appropriating them to his own use. He has commanded him to exercise these capacities with diligence; and, although he has not promised, he seldom fails to bestow upon those who honestly keep the command, the highest rewards in temporal happiness.

The great secret of success in agriculture, consists in adapting our crops to our soils, in fitting the soil for the reception, in seeding them well, and in giving them proper culture; and the great obstacles to improvement are, ignorance of the principles or science of agriculture, a blind adherence to old practices, and a parsimony in expenditure. We better understand the economical management of animals than we do of plants. We know that we can't make fat beef, or pork, or mutton profitably, without we feed high. It requires a certain amount of food to keep an animal in good condition—all beyond this which the beast can consume is digested, and assimilated, is virtually converted into flesh. Now, it makes a vast difference whether this extra food is converted into flesh in three months, or twelve; because, in the former case, three-fourths of the ordinary food required to sustain life